 Clear Flour Bread specializes in making the authentic breads of Italy and France. Using simple ingredients - flour, water, salt and yeast - we scratch mix and hand shape long fermented doughs for stone hearth baking.  
http://clearflourbread.com/images/pixel.gif

 All of our flours are unbleached and unbromated. Our rye, whole wheat, buckwheat, and 7-grain blend are organic and stone ground. No dough conditioners, preservatives or improvers of any kind are added.  
http://clearflourbread.com/images/pixel.gif

 Our delicious baguettes and boules, batards and loaves are made fresh daily by a highly skilled staff committed to preserving the art and craft of traditional bread making. We hope you will love eating our breads as much as we love making them.

http://clearflourbread.com/